

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
23 October 2003 (23.10.2003)

PCT

(10) International Publication Number
WO 03/086085 A2

(51) International Patent Classification⁷: A22C (81) Designated States (national): AB, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(21) International Application Number: PCT/US03/11049

(22) International Filing Date: 11 April 2003 (11.04.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data: 60/372,247 12 April 2002 (12.04.2002) US

(71) Applicant (for all designated States except US): UNIVERSITY OF MASSACHUSETTS [US/US]; One Beacon Street, 26th Floor, Boston, MA 02108 (US).

(72) Inventors; and

(75) Inventors/Applicants (for US only): HULTIN, Herbert, O. [US/US]; 178 Granite Street, Rockport, MA 01966 (US). LIANG, Yong [CN/US]; 47 Main Street, Apt. #1, Rockport, MA 01966 (US).

(74) Agent: FASSE, J., Peter; Fish & Richardson, 225 Franklin Street, Boston, MA 02110-2804 (US).

(84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— without international search report and to be republished upon receipt of that report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.



WO 03/086085 A2

(54) Title: EDIBLE PRODUCTS WITH REDUCED OXIDATION AND SPOILAGE

(57) Abstract: The invention is based, in part, on the discovery that the addition of cations, such as calcium or magnesium ions, to muscle tissue before solubilization of the muscle proteins enhances removal of membranes, which reduces oxidation and spoilage of the muscle tissue.